

Wine Dinner

WEDNESDAY, FEBRUARY 25th @ 6:30pm



Menu

COURSE ONE

Pan Seared Halibut with Rock Shrimp and Yellow Tomato Sugo

2024 Guado Al Tasso Vermentino

COURSE TWO

Porcini Mushroom and Butternut Squash Lasagna
with Asiago and Bechamel Sauce

2023 Peppoli Chianti Classico

COURSE THREE

Tuscan Sausage Stew with Cannellini Beans and Tomato

2022 Tenuta Tignanello Chianti Classico Riserva

COURSE FOUR

Beef Tenderloin with Rosemary and Black
Garlic Demi-Glaze, Red Wine Risotto

2022 Tignanello

DESSERT

Panna Cotta and Cantucci (Biscotti)

\$150 Per Person Excluding Tax and Gratuity
860-643-2751 for reservations

